

FOOD DINNER

SPECIALS

Wings! SM 11 LG22

Or tossed in your choice of sauce: classic buffalo, maple mustard, strawberry chipotle, bbq

The Mac Snack 14

Cavatapi Pasta, 4-cheez sauce, jalapeno

BITES

Steak + Gorgonzola Nachos 17

Cajun chips or fries, steak, bacon, jalapeños, garlic, shallots, gorgonzola, pepper jack, four cheese sauce, green onion. Sub Tofu Chorizo (V)

Smoked Salmon Dip 16

Served with fried capers and everything bagel flatbread

Pistachio and Basil Hummus 12

Olive tapenade, roasted pepitas, marinated tomatoes, tarragon and juniper pickled green tomatoes, with grilled baguette

GREENS

Israeli Cous Cous Salad 14

Arugula, mixed greens, dried cranberry, shaved red onion, Granny Smith apple, walnuts, feta, tossed with basil mint vinaigrette. Contains gluten.

Cascade Greens 14

Mixed greens and Belgian endive, tossed in a sherry vinaigrette, chevre, candied hazelnuts, roasted delicata squash, and crispy quinoa

Caesar 7/10

Romaine, parmesan, croutons, Caesar dressing

House 6/9

Mixed greens, carrots, diced tomato, radish

Proteins: Portobello 4 Chicken 6 Hanger Steak 9 Blackened Salmon 9 Wild Bristol Bay Salmon 9

House made dressings: Buttermilk Ranch, Bleu cheese, Basil Mint Vinaigrette, Caesar, Sherry Vinaigrette

MAINS

10 Barrel Burger 15

Local country natural beef, cheddar, tomato, lettuce, onion, pickle, mayo, potato bun

Add bacon 2 Sub beyond patty (V) 2

Lunch Box Burger 17

Local country natural beef, chocolate studded peanut butter, fresno pepper jam, bacon, bleu cheese crumbles, crispy Sinistor Onions, potato bun

Maple Fried Chicken Sando 16

Fried dill brined chicken, maple Dijon dill horseradish slaw, potato bun

Rockfish + Chips 18

Beer battered Oregon Rockfish dusted with cajun seasoning, house-made dill horseradish coleslaw, lemon aioli

Brewers Rib Plate 22

Braised beef back ribs finished with a sweet habanero glaze, barley and brussels sprout side, and a roasted carrot and turmeric mousse

Spicy Pork Sando 16

Spicy smoked pulled pork, fresno pepper jam, fresh cucumbers, pickled carrots and daikon, potato bun

Substitutions: Sub gluten free bun 3 Sub soup, salad, or slaw 2 Sub beyond patty 2

MORE

Jamaican Me Bread Pudding 9

Orange zest bread pudding, Jamaican Me Pumpkin sauce, vanilla bean ice cream and pistachio brittle

Peanut Butter Cup-Stard 8

Peanut butter custard topped with chocolate ganache, whipped cream, peanuts, and black salt

Buy the Kitchen a 6-Pack 10

LOCAL + FRESH

Thank you to our partners for keeping our menu local: Aloha Produce, Paradise Produce, Big Ed's Bakery, Sparrow Bakery, Wilder Land & Sea, Childers Meat Inc.

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